



ENDOZYM[®] AGP 120

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 Enzymatic complex preparation produced from a selected fungal and bacterial strains



→ TECHNICAL DESCRIPTION

Endozym AGP 120 is a mixture prepared by controlled fermentation fungal and bacterial strains:
 * amyloglucosidase which breaks down the α-1,4 and α-1,6 glycosidic linkages of starch, dextrans and oligosaccharides completely into fermentable sugars;
 * α-amylase which hydrolyses the α-1,4 glycosidic linkage of starch into dextrans to produce oligosaccharides, maltotriose and maltose with a high level;
 * pullulanase is a debranching enzyme which hydrolyses α-1,6 glycosidic linkages of amylopectin in liquified starch for producing oligosaccharides.

Endozym AGP 120 is used for the treatment of beer wort at the onset of fermentation. The enzymatic complex of **Endozym AGP 120** permits the hydrolysis of starch and dextrans into fermentable sugars. The action of dextrinases releases in the medium fermentable sugars in order to produce a higher extraction rate.

Endozym AGP 120 is a liquid preparation with a density of 1.20 - 1.30 g/mL.

Optimal working conditions:

- Temperature: 10-20°C

- pH: 4.0-5.5

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Standardized enzymatic preparation based on α-amylase, amyloglucosidase, pullulanase and other dextrinases.

→ DOSAGE

3-10 g/hL at the beginning of the fermentation. The optimal dosage depends on the composition of raw materials and the specific process parameters (temperature, fermentation, etc.). Different tests can be made (in the lab) in order to optimize the dosage.

→ INSTRUCTIONS FOR USE

The product is added at the beginning of fermentation.

→ STORAGE AND PACKAGING

Endozym AGP 120 is a very stable enzymatic preparation, it must be preferably kept at a temperature not exceeding 20°C.

10 or 25 kg net drums.

1000 kg net IBC.